

How To Smoke Sausages On An Offset Pit



Start by constructing a low-heat fire in the firebox of your smoker using around 5 pounds of charcoal. One to two fire starters should be used to ignite a corner of the coals. After about 8 to 10 minutes, the fire should begin to gently spread across the fuel. As the coals ignite, keep the smokestack dampers and firebox door wide open. Close the firebox door when the coals are fully lit, leaving the intake vent open. As you come near your desired cooking temperature of 250°F, gradually close the smokestack damper and vent. Place a small split of oak or pecan wood on top of the coals after the fire is steady and burning cleanly.

1. In the coldest part of the kitchen, farthest from the firebox, arrange sausages on the grate. Cook for about 3 hours or until the internal temperature reaches 140°F. They should feel solid to the touch, but still appear rather pallid at this phase.
2. To raise the cooking temperature, open the air intake vent. Place your sausages in the region with more heat that is closest to the fire. The sausage needs another 10 to 15 minutes of cooking, including a few flips. Remove the sausages from the smoker when they are deeply colored and the internal temperature reaches 160°F.

Don't wait too long; just let the cooked sausages rest for 3 to 5 minutes. Smoking sausages on an offset pit can be a delicious way to enhance their flavor. Here's a step-by-step guide to help you smoke sausages on an offset pit.

Prepare Your Offset Pit

Make sure your offset pit is tidy and debris-free. Both a firebox and a cooking chamber are required. Install your offset pit first in a well-ventilated outdoor space.

What Is An Offset Pit?

The first concept for an offset smoker was inspired by traditional brick BBQ pits, where the fire is in one room and hot smoke is pushed into the next room, passing through the meat to cook it slowly at low temperatures. The fire used in an offset smoker is situated in the fire box, and using a similar mechanism, smoke is sucked into the cooking chamber to cook the meat and flavor it with smoke.

Can You Smoke Sausages In An Offset Smoker?

The simplest meat to smoke in an offset smoker is probably sausage. It is already bursting with rich, smokey flavors and is juicy and tasty. The banger requires no special preparation; simply set it in a heated smoker for about 3 hours, turning it over every 45 minutes.

What Kind Of Sausages Can I Smoke?

You may use whatever kind of sausage you choose, including chorizo, bratwurst, and Italian sausage. To stop the sausages from bursting while being smoked, prick them with a fork.

Can You Smoke Fully Cooked Sausage?

When buying for your cook, pick fresh, raw banger meat for the best results. The sole exceptions are hot dogs and kielbasa, both of which benefit from an extra coating of smoke flavor.

What Is The Best Wood For Smoking Sausages?

For smoking, pick a hardwood such as hickory, mesquite, apple, or cherry. Before using, soak your wood pieces or chips in water for at least 30 minutes. They won't burn too rapidly because of the constant smoke that will result from this.

At What Temperature Do You Smoke Sausages?



It's crucial to keep the temperature constant during the smoking process. 225 °°F is the perfect temperature for smoking sausages. Aim for a temperature of about 225°F to 250°F (107°C to 121°C) if you're using a smoker that can't be adjusted to a precise temperature.

How Long Do You Cook Sausages In A Smoker?

Smoke the sausages for about 2 to 3 hours, depending on their size and thickness. Thicker sausages will cook between 1 1/2 and 2 hours. Only allow cooked sausages, which may be found in the prepared meat department, to smoke for 30 to 45 minutes.

When Is Smoke Sausage Done?

Using a meat thermometer, determine the sausages' internal temperature. For safe eating, they must attain an internal temperature of 160°F (71°C). Do not contact the bone or the grill grates while inserting the thermometer into the thickest portion of the sausages.

HOT TIP: Allowing your meat to rest for the required amount of time enables the redistribution of fluids, maintaining moisture for tender meat. Up until it reaches equilibrium and starts to decline, the internal temperature will continue to climb by 10 to 15 degrees.

The secret to making great smoked sausage on an offset smoker or BBQ pit is gentle cooking. Keeping the inside from boiling and bursting the sausage casing requires maintaining moderate cooking temperatures of approximately 250°F.

All of those tasty liquids will leak out of the banger if the casing fractures due to excessive heat. They become pale on the exterior, overdone on the interior, and shrivel up as they cool when they are cooked at a low temperature.

Rest and serve

Remove the sausages from the offset pit after they have reached the correct internal temperature and allow them to rest for a few minutes. This enables the sausages to gradually stiffen up and the fluids to be distributed more evenly. Enjoy the hot smoked sausages on the plate!